

# Dexter's of Winter Park Dinner Café Menu

## Appetizers:

### **FRESH LAKE MEADOW FARMS CHORIZO SAUSAGE QUESO- 10**

Locally Farmed, no gmo or antibiotics, fresh sausage loaded queso, black beans, Cotija cheese, sour cream, cilantro with tri-colour tortilla chips for dipping

### **AHI TUNA IN AVOCADO - 14**

Fresh Tuna diced and tossed with, dark sesame oil, sriracha, soy sauce, ginger and scallion and topped into a half Haas avocado with micro leek sprouts and lemon.

### **DEXTER'S CHICKEN EGG ROLLS -10**

Chicken, onions, peppers, cabbage, carrots and sesame seeds marinated in an oriental glaze, then rolled in an Eggroll Wrapper. Served with a sweet plum dipping sauce over a bed of mixed greens tossed with ginger dressing.

### **STEAK TACOS -14**

Grilled and seasoned beef tenderloin pieces, tossed with cilantro pesto topped with shaved lettuce, Pico de Gallo and chipotle aioli.

### **CAJUN CHILI CALAMARI -12**

Calamari dredged in Cajun flour lightly fried, topped with a tomato scallion and red pepper salsa. Served with marinara and cool citrus remoulade.

## Entrees:

### **FILET MIGNON & SHRIMP SCAMPI- 24**

Seared beef tenderloin topped with shrimp sautéed in garlic butter sauce, chive mashed potato with Chive olive oil, and Buttered broccoli.

### **SWEET CHILI HONEY GLAZED SALMON - 21**

Grilled salmon filet brushed with chili-spiced honey. Served with scallion scented jasmine rice and garlic braised baby bok choy. Drizzled with Unagi and sweet ginger Aioli.

### **ARGENTINEAN PORK TENDERLOIN WITH SANTA ROSA HILLSIDE POTATOES - 22**

Chimichurri marinated pork tenderloin medallions served with a goat cheese twice baked potato, sautéed spinach, onions, and tomatoes. Finished with a fennel bacon cream sauce and chimichurri drizzle.

### **CHICKEN SCHNITZEL - 19**

Crispy lemon herb crust, Lemon Caper Fingerling Potatoes, brown butter Balsamic, arugula salad.

### **GROUPE A LA AHERN - 26**

Inspired by one of our Chefs, fresh, lightly blackened grouper, herb roasted potato. Sautéed haricot verts, onion and bacon bits. Topped with chipotle aioli.

**\*\*Live Music Every Wednesday (acoustic), then Thursday, Friday, and Saturday Nights...it is time to dine, drink and dance with some rock, blues, soul and funk...unplugged!**

**\*\*Tuesday night is now...Taco Tuesdays!! 5pm.**

**Allow us to entertain you with these events. We are at your service!**